



ALESSANDRO RIVETTO

BARBERA D'ALBA LEONILDE

DOC



GRAPE VARIETY: 100% barbera

HARVEST: Manually

WINE MAKING: After stalk removal, fermentation takes place at a controlled temperature (about 30°C) in stainless steel tanks. The maceration lasts about 25 days.

REFINEMENT IN WOOD: In Slavonian oak barrels for about 12 months, then in barrique for 5 months.

CHARACTERISTICS: On the nose, intense aromas of mature red fruits dominate, with notes of blackberry and prune; on the palate it is a full-bodied wine. Its color is a lively, full ruby red. Delicate tannins.

PAIRINGS: Oven-baked or roasted white meat, grilled meat and vegetables, meat stews, roasts, and cheeses

SERVING TEMPERATURE: 18 °C

FORMATS: 0.75 L, 1.5 L

AZ. AGR. ALESSANDRO RIVETTO

Fraz. Annunziata Loc. Ciotto, 53/B - LA MORRA (CUNEO)

info@alessandrorivetto.it

www.alessandrorivetto.it